PATENT APPLICATION 54916-00318USPT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Gopal, Harsh

Serial No.: 09/228,103

Filed: November 1, 1999

Title: Food Casing Release Coating Comprising

Polyglyceryl Esters

Art Unit: 1772

Examiner: Hon, Sow Fa

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Commissioner for Patents Washington, D.C. 20231

Dear Sir:

CERTIFICATE OF MAILING UNDER 37 C.F.R. § 1.8

I hereby certify that this correspondence is being deposited with the United States Postal Service with sufficient postage as first class mail in an envelope addressed to: Commissioner for Patents, Washington, D.C. 20231 on December 23, 2002.

Printed Name: Rosemary Bei

Signature:

RESPONSE TO OFFICE ACTION MAILED AUGUST 28, 2002

REMARKS

Claims 16-42 are presently pending in the application. Claims 16-20 have been allowed. Claims 21-42 have been rejected. A clean copy of all pending claims are listed in Appendix A at pp. 10-13 for Examiner's convenience.

RESPONSE TO REJECTION OF CLAIMS UNDER 35 U.S.C. § 102(b)

Claims 21, 25-27, 31, 36-38, 41 and 42 stand rejected under 35 U.S.C. § 102(b) as being anticipated by Teepak GB 1470726 (hereinafter "GB 1470726"). In making the rejection, the Examiner states the following:

Tee-Pak teaches an aqueous emulsion (aqueous coating composition) for coating the internal surface of a food (sausage) casing comprising at least one polyglyceryl ester and greater than 65 wt% of water (0.5-2.5% water soluble cellulose derivative (ether), 0.2-2% polyglyceryl ester (diglyceride), 0.25-2% partial fatty acid ester of sorbitan or mannitan, and the balance is essentially water (column 4a, lines 40-55). The list of water-soluble cellulose derivatives include the list claimed by Applicant. Tee-Pak teaches that the materials are in the proportion of 17-1700 mg/sq meter (0.01-0.1 mg/sq in) of casing